

## German Sweet/Sour Red Cabbage – Rotkohl

### Ingredients:

- 1 1/2 pounds red cabbage - very thinly sliced
- 1 large yellow onion - finely diced
- 1 large Granny Smith apple - peeled, cored and diced
- ¼ cup butter
- 2 tablespoons cherry preserves or red currant jam
- 3 tablespoons red wine vinegar
- 1/2 cup vegetable broth
- 1 bay leaf
- 3 whole cloves
- 3 juniper berries
- 1 teaspoon sugar
- 1 teaspoon salt

### Instructions:

1. Melt the butter in a Dutch oven over medium-high heat and cook the onions until just beginning to brown, 7-10 minutes.
2. Add the cabbage, stir into onions until all is well combined and cook for 5 minutes.
3. Add the apples, broth, bay leaf, cloves, juniper berries, cherry preserves, red wine vinegar, sugar and salt.
4. Bring to a boil, reduce the heat to low, cover and simmer for 2 hours, stirring occasionally. Add more broth if needed (I usually add 2 – 4 tablespoons).
5. Add more salt, sugar and vinegar to taste(I don't add any additional of these).

Serves 6 - 8

Jo Ann Hess (recipe from website The Daring Gourmet)